

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

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LISTING OF CLAIMS

1-13 (Cancelled)

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14. (Withdrawn – Currently Amended) A method for preparing coffee-based or tea-based drinks comprising the steps of:, ~~according to which method~~

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- extracting a concentrate ~~is extracted~~ from a coffee powder or tea by means of an espresso method ~~wherein~~ carried out by an apparatus containing a cooker portion that has an inlet for introducing which contains the coffee powder or tea to be used to make the concentrate ~~into the cooker portion~~ and is used to make a the concentrate from the coffee powder or tea by the espresso method, and
- storing the extracted concentrate in a hermetic storage vessel having an air lock and being connected to the cooker portion, which ~~wherein the vessel is isolated~~ reduces oxidation of the concentrate through the use of an air lock, ~~and is~~ heatable, and operating ~~operates~~ at normal pressure ~~is used, the concentrate made by the espresso method is transferred into the storage vessel wherein so that the concentrate is preserved for a specific dwell time at a predetermined temperature that is selected in advance, and~~
- transferring the concentrate ~~is transferred~~ into a mixing tank that operates in

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normal pressure, to which mixing tank water is optionally measured in to from water pipelines so as to make a coffee or tea drink of a desired strength, ~~after which the finished drink is poured into a serving dish.~~

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15. (Withdrawn – Currently Amended) A method according to claim 14, wherein the temperature of the hermetic storage vessel is in a range of 85-92° C, ~~preferably 90 to 92° C.~~

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16. (Withdrawn) A method according to claim 14, wherein the dwell time of the concentrate in the storage vessel is 2 minutes to 6 hours, preferably from 10 minutes to 30 minutes.

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17. (Withdrawn) A method according to claim 14, wherein the coffee concentrate is transferred into the mixing tank immediately before serving, preferably less than 5 minutes before serving.
18. (Withdrawn) A method according to claim 14, wherein 7 to 15 grams, preferably 8 to 12 grams of coffee/55 cm³ of water is used for making the coffee concentrate.
- 10 19. (Withdrawn) A method according to claim 14, wherein hot and/or cold water are/is added into the mixing tank.
- 15 20. (Withdrawn – Currently Amended) A method according to claim 14, wherein the amount of coffee concentrate and both cold and hot water, which enter the mixing tank, is controlled by the valves that are in the pipelines.
- 20 21. (Withdrawn – Currently Amended) A method according to claim 14, characterized in that hot water is added from a ~~stream-generating~~ pressure tank.
- 25 22. (Currently Amended) An apparatus for making coffee-based or tea-based drinks, the apparatus containing:
- a cooker portion ~~that has an inlet for introducing~~ which is capable of containing a coffee powder or tea into the cooker portion and is used to make coffee or tea concentrate by an espresso method, ~~and~~
 - a storage vessel for receiving coffee or tea concentrate from the cooker portion, wherein the storage vessel of the coffee or tea concentrate, which is connected to the cooker portion, contains an air lock and which is hermetic to reduce oxidation of the concentrate, and contains a heating means to maintain heated ~~and preserves the concentrate at a predetermined temperature, and~~
 - a mixing tank, which is connected to the storage vessel and which has pipeline fittings for cold and hot water and a pipe fitting for taking the finished coffee or tea drink out of the equipment, whereby the mixing tank makes it possible to
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mix the coffee or tea concentrate and water in a suitable proportion so as to obtain a coffee or tea drink with a desired strength, whereby the storage vessel and the mixing tank are adapted to operate in normal pressure.

- 5 | 23. (Currently Amended) An apparatus according to claim 22, further comprising a means for keeping wherein the temperature in the hermetic storage vessel ~~can be adjusted to between 85 and 92° C, preferably 88 and 92° C.~~
- 10 | 24. (Previously Presented) An apparatus according to claim 22, wherein hot and/or cold water can be added into the mixing tank.
- 15 | 25. (Currently Amended) An apparatus according to claim 22, wherein the amount of the coffee or tea concentrate, as well as the cold and hot water entering the mixing tank can be controlled by means of ~~the~~ valves in the pipelines.
- 20 | 26. (Previously Presented) An apparatus according to claim 22, wherein the arrangement is used for making tea and tea dinks.
- 25 | 27. (Withdrawn - Currently Amended) A method for preparing coffee-based drinks, according to which method a coffee concentrate is extracted from a coffee powder by means of an espresso method wherein an apparatus containing a cooker portion ~~that has an inlet for introducing~~ is capable of containing coffee powder ~~into the cooker portion~~ and is used to make a concentrate from the coffee powder by the espresso method, and a hermetic storage vessel connected to the cooker portion, which vessel is isolated from ambient air via an air lock and heatable, and operating at normal pressure is used, the method comprising:
- 30 | ~~—introducing coffee powder into the cooker portion of the apparatus by way of said inlet,~~
- making a coffee concentrate in the cooker portion from coffee powder by the espresso method,
 - transferring the coffee concentrate made by the espresso method into the storage vessel,

- preserving the concentrate in the storage vessel, with a restricted amount of ambient air, for a specific dwell time at a predetermined temperature that is selected in advance, and
- transferring the concentrate from the storage vessel to a mixing tank that operates in normal pressure,
- pouring a coffee drink from the mixing tank into a serving dish.

28. (Withdrawn - Previously Presented) A method according to claim 27, comprising adding water to the concentrate in the mixing tank so as to make a coffee drink having a desired strength, and pouring the coffee drink of the desired strength into a serving dish.

29. (New - Withdrawn) A method according to claim 27, in which the concentrate is kept at substantially the same temperature in the storage vessel as it was made at.

30. (New – Withdrawn) A method according to claim 29, in which the temperature is between 85°C and 92° C.

31. (New – Withdrawn) A method according to claim 29, in which the temperature is between 90°C and 92°C.

32. (New) An apparatus according to claim 22, wherein the concentrate is kept at substantially the same temperature in the storage vessel as it was made at.

33. (New) An apparatus according to claim 32, in which the temperature is between 85°C and 92° C.

34. (New) An apparatus according to claim 32, in which the temperature is between 90°C and 92° C.